



Head Chef Anthony Fullerton

A Word from Mondo

At Mondo, we use the best organic and sustainable produce we are able to source.

Cape Grim Tasmanian Natural Beef is grass fed and is ranked top 4 of 18 MSA grades. The cattle are bred in the pristine environment of Tasmania.

The seafood featured on the menu has been sourced from ecological, sustainable fisheries. The fish are wild line-caught in waters where the fish are plentiful. Our prawns are from Tin Can Bay where we have established a relationship with local fishermen.

Free range organic eggs, and poultry are sourced from Highvale Farms Samford Valley, and Bendele Farms Sunshine Coast, respectively.

Fruit and vegetables are from local growers, particularly South East Queensland, Sunshine Coast and Lockyer Valley, sourced for us by Wade at Food Connect, and the people at United Organics.

Terry Wilson of Leavain Bread, is dedicated to sourcing premium organic ingredients, making our spelt sourdough loaves served in the restaurant.

We use Earth Coffee which is direct trade, organic coffee from a single estate in Papua New Guinea, and our milk is from local milk supplier Barambah Organics.

Due to seasonal availability, a product may be replaced with a non-organic product to maintain quality and consistency. If you have any questions regarding our produce, please ask.

We have provided a glossary at the back of this menu, of terms you may not be familiar with.

Breakfast Menu Saturday & Sunday 8.30 am - 12 noon

we use organic free range eggs df dairy free gf gluten free wf wheat free v vegetarian gf bread option, ask your waiter

Breakfast pudding with seasonal fruits and vanilla anglaise	v	8.5
Quinoa porridge with cinnamon, poached pear and toasted hazelnuts	v df gf	9
Caramelised banana spelt pancakes, whipped ricotta and maple syrup	wf v /df option	14.5
Haloumi, avocado and truss tomato stack, rocket salad and lemon oil	v gf /df option	14.5
Gooralie Farm bacon with poached eggs, wilted spinach, grilled tomato and mushroom, on white pane toast	df /gf option	17.5
Breakfast sausages with crushed kipfler potatoes, jus and onion jam		18.5
Cured ocean trout, poached eggs and avocado on white pane toast	gf option	18.5
Omelette of the day		16.5
Mixed mushroom ragout with wilted spinach, goat's chevre and puff pastry	v	16.5
Bean and fennel cassoulet with chorizo, gremolata and white pane toast	df / v option	15.5

Sides

Bacon, Sausage		4.5
Grilled Haloumi, Avocado		4
Mushrooms, Poached Egg, Tomato		3
Gluten free bread		1.5
Toast and butter		2
Crunchy potato squares with aioli	v df gf	8.5

Juices	6.5
Citrus Cure - oj, lemon ~ for that classic breakfast fix	
Zinger - apple, berry, lemon ~ antioxidant and clear skin	
Green Fix - apple, celery, ginger ~ benefits nerves and weight loss	
Detox - carrot, beetroot, apple, ginger ~ body builders and hangover cure	
Blood clean - tomato, celery, lemon, Tabasco ~ liver cleanse and energy lifter	
	8.5
Self Worth - apple, celery, ginger, lemon and turmeric ~ boosts immunity	
Immunity Boost - orange, lemon, carrot, ginger & tumeric~ for immunity boost, colds & flu	
Phoenix Organic bottled - Apple, Apple Orange Mango, Apple Blackcurrant, Apple Guava	6.5
Frappes and Smoothes	6.5
Frappes - chocolate or coffee	
Smoothie - berry or banana	
Breakfast Cocktails	16
Earl Grey Martini - earl grey tea infused gin and crème de cacao shaken over ice	
Espresso Martini - coffee, Belvedere vodka, Kaluha shaken over ice	
Marmalade Martini - Bombay gin, Cointreau, lemon juice, marmalade shaken over ice	
Bloody Mary - Belvedere vodka, Spanish sherry, Tabasco, tomato & lemon juice, worcesterchire	
Hot Beverages	
Coffee - mondo makes coffee with 'Earth Coffee' direct trade, single origin organic coffee, Barambah Organic' milk, and 'Vitasoy' soy milk	
Short Black, Short Macchiato	3.5
Flat White, Cappuccino, Long Black, Latte, Long Macchiato	4
Mondo bowl	5.5
strong or soy, extra	0.5
Tea - select from 'Tea 2' organic selection : english breakfast earl grey darjeeling chamomile lemon linger gen mai cha sencha peppermint chai	4
Other	
Hot chocolate	4
Callebaut Chilli Hot Chocolate	4.5
Phoenix chai	4
soy extra	0.5

Degustation Menu

df dairy free gf gluten free wf wheat free v vegetarian

minimum 2 persons
dinner only

degustation menu

95 per person

degustation menu with matched wines 75ml pours

145 per person

Vegetable, tomato and white bean soup with spelt sourdough and basil oil

v wf df gf option

NV Barbadillo Oloroso Sherry, Sanlucar, SPA

Baby beetroot, goats cheese, garden cress and spring onions

v gf

09 Carlei Green Vineyards Pinot Gris, Port Phillip, VIC *organic/biodynamic*

Pumpkin, leek and ricotta tortellini with tomato sugo and shaved grana padano

v

08 Josef Chromy Chardonnay, Relbia, TAS

Slow braised venison shin with braised red cabbage, sweet potato
and du puy lentils

df gf

06 Irvine Zinfandel, Barossa Valley, SA

Roasted New Zealand lamb rack and pressed braised shank
with wild mushroom and sage risotto

gf

07 Ventisquero Queulat Gran Reserva Carmenere, Maipo Valley, CHI

Witches Chase Triple Cream Brie from Mt Tamborine, served with lavosh
and house accompaniments

v

09 Mount Horrocks Cordon Cut Riesling *organic practises*

Souffle of the day served with vanilla bean ice cream

Matching wine will be selected on the day

Entrees

df dairy free gf gluten free wf wheat free v vegetarian

Natural oysters freshly shucked, served with fresh lemon, half dozen	gf df	14
Suggested Wine: 06 Oakridge Blanc de Blanc, Yarra Valley, VIC		
Vegetable, tomato and white bean soup with spelt sourdough bread and basil oil	v wf df gf option	14
Suggested Wine: NV Barbadillo Oloroso Sherry, Sanlucar SPA		
Veal, pork and pistachio terrine and chicken liver parfait served with house made beetroot chutney and grissini		20
Suggested Wine: 08 Josef Chromy Chardonnay, Relbia, TAS		
Buffalo mozzarella, vine ripened tomatoes and geen basil leaves drizzled with unfiltered extra virgin olive oil	v gf	17
Suggested Wine: 04 Punters Corner Cabernet Sauvignon, Coonawarra, SA		
Baby beetroot, goats cheese, garden cress and spring onions	v gf df	18
Suggested Wine: 09 Carlei Green Vineyards Pinot Gris, Port Phillip, VIC <i>organic</i>		
Sugar cured ocean trout with cucumber, red onion, baby capers shaved fennel, wild rocket and lemon oil	df gf	20
Suggested Wine: 09 Frogmore Creek Riesling, Coal River, TAS <i>organic</i>		
Risotto of Tin Can Bay Prawns, chorizo and asparagus	gf	22
Suggested Wine: 09 Feet First Semillon Sauvignon Blanc, Frankland, WA		

Mains

df dairy free gf gluten free wf wheat free v vegetarian

Twice cooked Bendele Farm confit duck leg and roasted breast with colcannon,
and baby pears drizzled in a fig and red wine glaze

gf df 38

Suggested Wine: 09 Lethbridge Menage a Noir Pinot Noir, Geelong, VIC *biodynamic*

Pumpkin, leek and ricotta tortellini with tomato sugo and shaved grana padano

v 28

Suggested Wine: 08 Josef Chromy Chardonnay, Relbia, TAS

Cape Grim Eye fillet of beef with smoked bacon, baked field mushrooms,
kipfler potato, caramelised shallots and red wine jus

gf 38

Suggested Wine: 08 Michael Hall Syrah, Eden Valley, SA

Crispy skin ocean trout & Tin Can Bay prawn with saffron infused mashed potato
shaved fennel and citrus salad with fig vincotto

gf 34

Suggested Wine: 09 Carlei Green Vineyards Pinot Gris, Port Philip, VIC *biodynamic/organic*

Roasted New Zealand lamb rack and pressed braised shank
with wild mushroom and sage risotto

gf 38

Suggested Wine: 07 Ventisquero Queulat Gran Reserva Carmenere, Maipo Valley, CHI

Slow braised venison shin with braised red cabbage, sweet potato
and du puy lentils

gf df 35

Suggested Wine: 06 Irvine Zinfandel, Barossa Valley, SA

Heirloom tomato and risotto tart with red onion, goats cheese
and watercress salad

gf v 26

Suggested Wine: 04 Punters Corner Cabernet Sauvignon, Coonawara, SA

Side Dishes

8.5

Crunchy potato squares with aioli

gf df v

Seasonal vegetables of the day

gf v

Mixed green salad with tomato, cucumber and red onion

gf df v

Salad of rocket, pear and walnuts

gf df v

Desserts

df dairy free gf gluten free wf wheat free

Frozen nougat sandwich with berry compote and chocolate shortbread 14.5

Suggested Wine: 06 Pantelleria Pasito Liquoroso, Marsala, ITA

Souffle of the day served with vanilla bean ice cream df option gf option 14.5

allow 20 minutes

Matching wine will be selected on the day

Warm chocolate fondant with pistachio cream and macadamia praline ice cream 14.5

allow 20 minutes

Suggested Wine: 05 Coates Fortified Shiraz, McLaren Vale, SA *organic*

Vanilla bean and Pedro Ximenez infused prune crème brulee gf 14.5

Suggested Wine: Pedro Ximenez Sherry, SPA

Individual rhubarb and apple pie topped with nutmeg and coconut crumble,
served with pure cream and burnt caramel ice cream 14.5

Suggested Wine: 07 Telmo Rodriguez 'MR' Moscatel, Malaga, SPA *organic*

Cheese, please ask your waiter for today's selection and then
select 2 to be served with house accompaniments and lavosh 14.5

allow 20 minutes to come to temperature

After Dinner Cocktails

Banoffie Pie 16
House made toffee syrup, fresh banana and vodka blended with white chocolate ice cream.
Served martini style with amaretti crumble.

Espresso Martini 16
A double espresso of organic coffee, shaken hard over ice with
Kahlua and Belvedere Polish Vodka. Served straight up with organic coffee beans.

Earl Grey Martini 16
Bombay Sapphire Gin infused with organic Earl Grey Tea, brown crème de cacao and
fresh lemon juice. Shaken hard over ice and served straight up with a lemon twist.

Orange Brulee 16
Galliano Amaretto, Cointreau and a dash of Crème de Cacao shaken over ice and
Served straight up with caramelised orange.

Blazer 17
A large measure of Hennessy VSOP with peach and orange bitters, organic honey and a
swathe of orange peel, served warm and finished with an organic cinnamon quill.

Coffee and Tea served with petit four 4.5

Coffee mondo makes coffee with 'Earth Coffee' direct trade, single origin organic coffee,
Barambah Organic' milk, and 'Vitasoy' organic soy.

T2 Organic Range
english breakfast earl grey darjeeling gen mai cha sencha
lemon linger peppermint chai chamomile

Dessert Wines, Fortified Wines, Sherries, Port, Aperitifs and Liqueurs

				Glass	Bottle
Sweet Wine and Fortified Wines (60ml pour)					
NV	Campbells Muscat	Rutherglen	VIC	8	40
08	The Noble Mud Pie Viognier Pinot Gris Marsanne <i>vegan</i>	McLaren Vale	SA	8	40
09	Mount Horrocks Cordon Cut Riesling <i>organic practises</i>	Clare Valley	SA	10	60
05	Coates Fortified Shiraz <i>organic</i>	McLaren Vale	SA	11	55
NV	Kalleske JMK Fortified Shiraz <i>organic</i>	Barossa Valley	SA	11	55
06	Pantelleria Passito Liquoroso	Marsala	ITA	12	65
06	M. Chapoutier Muscat de Beaumes de Venise <i>biodynamic</i>	Rhone Valley	FRA	12	65
09	Tilbrook Reserve Late Harvest Pinot Gris	Adelaide Hills	SA	13	70
07	Telmo Rodriguez 'MR' Moscatel <i>organic</i>	Malaga	ESP	14	75
05	Chateau Le Tertre du lys D'Or Sauternes	Bordeaux	FRA	15	80
Sherry					
NV	Pedro Ximenez	Herez	ESP	10	
NV	Barbadillo Oloroso Sherry	Sanlucar	ESP	8	
Port					
NV	Penfolds Grandfather Port	Barossa	SA	12	
Grappa					
99	Berta tre soli tre grappa di nebbiolo da barolo	Piedmont	ITA	18	
Cognac					
NV	Hennessy VSOP	Cognac	FRA	10	
NV	Hennessy XO	Cognac	FRA	18	
Liqueurs					
	Mirto	Sardinia	ITA	9	
	Limoncello	Sardinia	ITA	9	
	Pama	California	USA	9	
	Baileys Irish Cream	Ireland		10	
	Cointreau	France		10	
	Grand Marnier	France		10	
	Dom Benedictine	France		10	
	Galliano Vanilla	Italy		10	
	Frangelico	Italy		9	
	Kahlua	Mexico		9	

Glossary

CAPE GRIM - Tasmanian beef producer

CASSOULET - French style bean casserole

CONFIT - slowly cooked in it's own fat

COLCANNON - sauteed dish of potato, bacon and cabbage, traditional from Ireland

GRISSINI- Italian style bread stick

GRANA PADANO - High quality Italian parmesan style cheese

PEDRO XIEMENEZ - Spanish black sherry

PANE - Traditional white bread

QUINOA - Ancient gluten free grain, considered by the Inca's to be the "Mother Grain"